



# Virginia Green Restaurants



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## Southside Fairfax, VA

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**Virginia Green** is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations, and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

## Southside

Southside is a state-of-the-art venue with six self-contained restaurants under one roof. Chef Peter Schoebel has developed an extensive set of menus using only the highest quality ingredients and seasonal produce. Designed with the resident student in mind, Southside promises to be a portfolio of destination restaurants for the entire Mason community. Southside is also committed to sustainability through initiatives ranging from energy efficient technologies to waste minimization efforts.

Southside decided to join Virginia Green to demonstrate its commitment to sustainability.

Some sustainability actions at Southside include: - Trayless dining - Local food purchasing (Over 12%) - Organic food purchasing

### Virginia Green Activities

#### **This facility pledges that they:**

##### **Eliminate the use of Polystyrene and minimize disposables**

- Use disposable containers that are made from bio-based materials

##### **Recycle Grease**

- Use our grease to make bio-diesel

##### **Recycle and Reduce Waste**

- Glass (required for Virginia Green restaurants)
- Aluminum Cans
- Plastic
- Toner Cartridges
- Newspaper

- Cardboard
- Packing Supplies
- Fluorescent Lamps (may required by law)
- Batteries
- Electronics equipment - computers, etc.
- Track overall waste bills
- Have an effective food inventory control to minimize waste
- Purchase locally grown produce and other foods
- Purchase organic and / or 'sustainably-grown' foods
- Use reusable dishware and glassware & minimize use of disposables
- Use non-bleached napkins and coffee filters
- Provide condiments, cream and sugar, etc. in bulk
- Use water pitchers and filtered water to minimize the use of single-use bottles
- Use menus and table placards as opportunity to communicate green activities
- Use bulk soap dispensers in public restrooms
- Purchase recycled content paper towels and toilet paper
- Use a last-in/first-out inventory & effective labeling systems
- Purchase from vendors and service providers with a commitment to the environment
- Make 2 sided copies / printed materials
- Use electronic correspondence and forms
- Using 'green' Cleaners that are dispensed in bulk
- Steel Cans
- Office Paper

### Use Water Efficiently

- Track overall water usage and wastewater
- Perform preventative maintenance to stop drips and leaks
- Have high efficiency dishwashers
- Have low flow bathroom sink faucets and showerheads (sink faucets use no more than 1.5 gallons per minute (gpm), showerheads no more than 2.5 gpm)

### Conserve Energy

- Track overall energy bills
- Use LED Exit Signs
- Use high efficiency compat flourescent ballasts and lamps (T-5's & T-8's)
- Use natural lighting
- Use occupancy sensors to turn on / off lights
- Purchase ENERGY STAR computers, appliances, etc.



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For more information on **Southside**, see [dining.gmu.edu](http://dining.gmu.edu) or contact Mark Kraner at [mkraner@gmu.edu](mailto:mkraner@gmu.edu) or 703-993-1784.

For more information on the Virginia Green program, see [www.deq.virginia.gov/p2/viriniagreen](http://www.deq.virginia.gov/p2/viriniagreen).



**Virginia Green** is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.

